



Canadian Food Processors Institute

Food Processing Human Resources Council

ONLINE COURSE PROFILE

Title: Fundamentals of Quality Assurance in the Food Processing Industry

Description: Quality Assurance is a critical function in the food processing industry. This course provides Canadian food workers, at the Quality Technician level, with general food safety and quality assurance knowledge. Standard occupational skills necessary to successfully perform in this occupation are identified.

Who should attend? This course is applicable to industry personnel in a food processing plant responsible for or interested in quality assurance including : supervisors, production personnel, plant manager, HACCP coordinators, QA/QC team, etc.

Duration: 5.0 hours

Learning Objectives: By the end of this course participants will have an understanding of the functions of a Quality Assurance system, the major components, and implementation. They will also understand their responsibilities and the importance of their role in a creating and maintaining a Quality Assurance system or other Food Safety System.

They will be able to:

- Identify the elements of a QA system and how they support safe food processing
- Understand the function of food safety and quality practices and strategies
- Identify major food safety regulations and how they impact food processing
- Review the elements of a HACCP system and its seven principles
- Identify the standard technical and analytical occupational skills of QA Technicians such as; process monitoring, product inspection and evaluation, sampling plans, sensory evaluation, and training of employees among others
- Understand food safety issue troubleshooting strategies and corrective actions

The goal of this training is to provide knowledge, tools and resources which will help clients understand the many aspects of Quality Assurance and successfully implement and maintain QA programs in Canada's food processing industry.

Major Topics:

- Quality Assurance
- Food Safety System
- Critical Control Points
- Food safety legislation
- Hazard Analysis Critical Control Points
- QA occupational skills



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Evaluation Process

FPHRC is committed to providing relevant training in an appropriate and useable form for the food and beverage processing industry. This course has been developed because the subject area is one for which a need for training was identified. The course information and online format was developed with both the subject matter and prospective participants in mind. The FPHRC welcomes evaluations and comments as a method of fulfilling its mandate to provide relevant training for the food and beverage processing industry.

A course evaluation form about course material and delivery will be provided. Though this evaluation is optional, each participant is encouraged to complete a course evaluation to help us make improvements.

Knowledge Evaluation

Adult learners must be able to assess their own performance as they practice new behaviours and theories. Knowledge evaluation for participants will be occur at the end of each course module and a final evaluation at the end of the course. Participants must demonstrate a minimum level of knowledge (70%) for the final course evaluation.